

## **Appendix XX, DA Pam 30-22 – Procedures for Selection, Cataloging, and Maintenance of Subsistence Items**

### **Appendix XX, DA Pam 30-22 – Procedures for Selection, Cataloging, and Maintenance of Subsistence Items**

The attached document has been developed to assist in the decisions for selecting or retaining subsistence items. It has been included in DA Pam 30-22. While not all inclusive, it provides detailed guidance and specifications for most standard meat, seafood and poultry items required in the recipes and menus of the Army Food Program.

Item description guides for meat, seafood, and poultry items are included.

Supervisory personnel (Food Program Managers (FPM) and/or Installation Management Agency – Region (IMA-R)) should use this guide to ensure that correct product specifications are being followed. Many of our catalogs contain products such as ground beef with 20% or more fat included. The Army standard is for 85% lean meat and not more than 15% fat. We also have breaded items that exceed the mandated levels within our standard specifications. These limits vary with the product and are specified in this package. Many installations continue to purchase vegetable oils and shortening that do not meet standard. Many catalogs contain items with incorrect or insufficient descriptions. Some do not indicate the quality and trim level required.

IMA-Region and installation Food Program Managers (with tactical food advisors) should initiate a review of their local catalog (protein items) using these guidelines to ensure that Army standards are being met. Items that do not meet established standards should be replaced.

Dining facility managers may use the guides for product identification in the receiving process.

Please contact CSPD, DOO, ACES, Mr. Harsh [harshr@lee.army.mil](mailto:harshr@lee.army.mil) for any further assistance required.

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1. **GENERAL.** This appendix has been developed to assist installations selecting subsistence items for procurement. Particular attention has been devoted to meat, poultry, or seafood items. Item description guides for meat, seafood, and poultry items have been included with this appendix. *Processed fruits and vegetables are also covered by this appendix.* Dining facility managers may use the guides for product identification in the receiving process. Supervisory personnel (Food Program Managers (FPM) and/or Installation Management Agency – Region (IMA-R)) should also use this guide when reviewing catalogs to ensure that correct product specifications are being followed. While not all inclusive, this Guide provides detailed guidance and specifications for most standard meat, seafood and poultry items required in the recipes and menus of the Army Food Program. FPMs must ensure that any item selected for evaluation for possible catalog inclusion meets the requirements of AR 30-22 and this appendix.
2. **GOALS.** Mutual goals of the Army Food Service Program, and the Subsistence Prime Vendor Program, are to obtain the highest quality subsistence items affordable within our Basic Daily Food Allowance (BDFA).
  - a. Many items within the vast spectrum of commercial products being offered do not fit within the Army Food Program parameters. This may be due to domestic availability, price, the level of quality (high or low), extremely perishable (short shelf life), diner acceptability, or a combination of all.
  - b. The frequent purchase of exotic or extremely expensive meat, seafood, or dessert items for dining facilities is not recommended. Items such as alligator tail, quail, Alaskan king crab, lobster tail, precooked “baby back ribs” and some prepared desserts are considered as high cost subsistence items. These items are not used in the monthly computation of the BDFA. While these items offer upscale changes to menus their cost will often exceed the constraints of the BDFA and they are not to be considered a part of normal menus. Any use of items of this nature should be infrequent and limited to special meals or occasions such as “Super Suppers”, “Ethnic Celebrations” or Holiday Meals. *Food Operations Sergeants and managers will remain responsible for maintaining menus within established standards and the status of their respective dining facility accounts.*
3. **PROCEDURES FOR NEW ITEMS.** Installations/commands desiring to add or change catalog items should first contact their prime vendor. The initial effort should be to purchase an item carried by the vendor and providing the benefit of the National Allowance Pricing Program (NAPA). **Should the prime vendor desire to offer private label products the item must equal or exceed the desired item in quality and price.** Food Service Management (Menu) Boards (FSMB) should follow procedures for new products contained in AR 30-22, Para 3-18. Care must also be taken to ensure compliance with the menu standards contained in Para 3-70, DA Pam 30-22 when selecting items for use.

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- a. The commercial food industry continues to develop and offer “**value added**” products for institutional use. These are often touted as labor saving and include processing and partial or complete cooking by the producer. While many are highly acceptable and may fill a specific need (precooked bacon, breakfast sausage, spareribs, meatballs) they may also carry an increased cost burden for dining facility accounts. Food service operators must become accustomed to determining “**plate cost**” or “**what does it cost to feed one portion?**”
- b. A **cost to benefit analysis** must be conducted (for any considered item) to identify the cost impact the item will have on dining facility accounts. This process should be followed in all purchasing decisions. Product yields must be a prime factor in the analysis. **Proper cost analysis on products must be based on the portion cost and portions yielded and not the per pound price.** To properly evaluate competing items you must compare individual serving costs and then decide if any additional cost is justified and if our facilities can absorb the cost within authorized allowances. FPMs should also investigate the price stability of the product. Is it an item that experiences frequent price fluctuations? Is it offered at a low price that will experience numerous increases in the following months? Can the vendor offer price stabilization for extended periods such as six or nine months or one year with no increase?
- c. FPMs and FOSs should also closely review the handling, cooking and holding characteristics of any item being considered. Vendors of marinated, tenderized, precooked items (as well as raw) should be required to fully describe their processes and what impact they have on how we handle the product. **The product should be evaluated in its received state, in its preparation phase, and in its end or serving state.** What was required to prepare the item? How much shrinkage or loss was experienced? How does it hold on the serving line or in food warmers? What is the stated shelf life? Does the product perform as advertised?
- d. Any vendor desiring that we use their product should be able to fully explain “**why we should use their product over others**”. This is especially important when we are asked to change an item of one brand for a like item of another brand. **There must be some benefit that accrues to the Army Food Program to validate or support the switch.** This may be in quality, price, storage, handling or preparation methods. This is not meant as an obstacle for vendors but as an education for us. Each change requires changes to our recipe and master item files, and requires that we consume existing inventory to permit deletion of items being replaced and possible re-education of food handlers. **Change for the sake of change is not beneficial to our program and is not recommended.**
- e. General or unlimited use of precooked items without detailed cost analysis is not recommended. FPMs and FOS, should carefully review convenience or prepared products for their intended use, frequency, cost, and possible impact on contract operations. Precooked items (generally) should be considered for specialty items, to ease short staffing in facilities, when there is infrequent use and when use of a precooked item can increase the quality offered at affordable pricing.

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- f. Conversely, precooked items often may have absorbed preparation and cooking losses in their cost. The portion yields of these items may overcome the initial cost. Products such as precooked bacon and breakfast sausage are extreme examples. One pound of precooked bacon yields roughly the same servings as three pounds of raw bacon. Precooked breakfast sausage may in fact have a lower portion cost than raw. The sheer time saving convenience of pre-made meat balls may justify a price that is higher than the raw ingredients for this item.
4. **SELECTION OR RETENTION OF ITEMS:** General guidance for the selection or retention of subsistence items is:
- a. The standards established within the Meat Buyers Guide or the Poultry Buyers Guide developed by the **North American Meat Processors Association** will be used wherever possible in the selection of beef, pork, or poultry items. CONUS Installation FPMs and FOSs should investigate the feasibility of utilizing fresh (never frozen) beef, pork and poultry products where possible. Army facilities will primarily use beef products processed from USDA choice or select grades. Alternatively, facilities may use certain no roll (un-graded) items as shown in the enclosed item list. The user must determine the intended use of the product to properly determine the relative quality grade required. Utility grade (or below) is not authorized in Army dining facilities. The specific grade requirement is shown for each item on the enclosed list of item descriptions. Soy protein (TVP) as binders or extenders **ARE NOT** permitted. Products identified as “fritters” such as Veal Patties (over 30% breading) or chicken fritters (over 30% breading) will not be used in Army dining facilities.
  - b. Standards for seafood products are contained in the **US Standards for Grades of Fishery Products**. All seafood products must comply with legal requirements to be from US Flagged vessels and processed in US plants. These products must originate in facilities listed in the “USDC Approved List of Fish Establishments” and should carry the PUFI shield. Seafood products included in the US Standards for Grades of Fishery Products must meet requirements for Grade A or equivalent. Products such as imitation Shrimp (over 50% breading) or “fritters” (above) will not be used in Army dining facilities. Extenders / binders are normally permitted in limited items such as crab cakes or salmon patties. Fish used to fabricate imitation crab or lobster products is authorized.
  - c. All processed fruits and vegetables must meet the established standards of the **US Standards for Grades for Processed Fruits and Vegetables**. Processed fruits will meet **Grade A** requirements to qualify for inclusion on Army catalogs. **Grade B** or lesser quality levels of fruits will not be purchased for Army dining facilities. The Grade requirement for processed vegetables may be established by each installation as US Grade A or US Grade B. As catalogs are updated all references which combine requirements as for “US Grade A or B” will be removed. Grade requirements for processed vegetables should be discussed with the subsistence prime vendor before establishing the level desired. Many vegetables classified as “Grade B” will perform better in large feeding operations

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and where items are placed in warmers or held on serving lines. Some “Grade A” vegetables are in fact too fragile for use in cafeteria style feeding situations. The FPM must also ensure that items established with a quality level of Grade B are priced as Grade B and not Grade A.

- d. **EXTREME CAUTION** must be exercised in the use of products treated with chemical or protein based tenderizers such as **Ficin, Bromelin or Papain**. Operational methods for Army dining facilities must be considered when developing menus and selecting products. Enzyme treated items serve well where the product is taken from refrigeration, cooked and served in one continuous operation. **These products are not well suited to holding periods (in food warmers or on serving lines) after preparation.** Ficin is activated at 90 degrees F and inactivated at 145 degrees F. Bromelin is activated at 90 degrees F and inactivated at 140 degrees F. Papain is activated at 140 degrees F and inactivated at 185 degrees F. Products must be cooked to very well done to inactivate the enzymes. The standard requirement for large dining facilities to prepare quantities of product in advance of serving makes the use of these items questionable. **Once activated these tenderizers do not stop until heat inactivated or there is nothing left to tenderize. The use of these “tenderizers” is not recommended for Army garrison facilities.**
- e. Marinades, “pumps” or “rubs” such as water, broths, natural juices, and flavor enhancers are permitted and may provide products that will perform better than non-marinated items under mass feeding conditions. These items are somewhat tenderized in the cooking process and will hold up better over longer periods than non-marinated.
- f. All poultry items (except those not graded such as cooked breast or wing or chunks) must be **USDA Grade A or equivalent**. While the USDA “Grade A” shielded product is preferred it is not mandatory. Any product not shielded must meet the same specification upon audit or inspection.
- g. Pork products are not graded by the USDA. To establish clear requirements, the Standards for Pork provided in the Meat Buyers Guide of the North American Meat Processors (NAMP) Association will be used wherever possible.

### 5. VISITS OF VENDORS, MANUFACTURERS OR BROKERS.

Prime vendors, manufacturers, brokers or others will not visit dining facilities to seek sales without the express permission of IMA-R supervisory personnel. Vendors are encouraged to visit facilities to demonstrate and provide training or assistance with products already listed on the installation catalog. Subordinate commands must work through the FPM to invite vendors to provide this service. “Mini Food Shows” relative to only segments of the installation/organization and not the whole will not be conducted. Vendors arriving at dining facilities without proper approval should will be reported to the FPM immediately and directed to his or her office.

### 6. EVALUATION AND SELECTION OF AND OBLIGATION TO CONSUME PRODUCTS. (CUTTINGS, DEMONSTRATIONS).

Product cuttings or

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demonstrations are used primarily to perform one or more of three functions. These are to: evaluate new products, resolve complaints of products not meeting specifications or quality, and to provide training on products currently utilized at the installation. A product cutting or demonstration should be used in the decision process when selecting new items for dining facility use. Installation FPMs may schedule demonstrations for the expressed purpose of investigating a specific product for possible use. As part of the product demonstration, manufacturer's representatives may bring chefs or marketing personnel to teach food program personnel how to use currently cataloged products more efficiently, or how to market the products to their customers more effectively.

a. When product demonstrations or cuttings are to be conducted the FPM will request that the prime vendor invite desired company representatives to present their products at the FSMB. The prime vendor may also suggest producing companies known to provide products of the type required. Vendors may be asked to demonstrate their product at one or more dining facilities or subordinate command food management boards to gauge war-fighter acceptance of the products. Food service representatives of sister services being served under the same contract should be invited to all cuttings or demonstrations where decisions to add or delete catalog items may occur. Product sample size should be limited to quantities required to support sampling during the cutting or demonstration. If conducted in a dining facility, the sample size shall be limited to a quantity to support not more than 100 soldiers or 50% of the average headcount for that meal, whichever is less.

b. The FPM should follow-up on these actions to ensure the desired companies are represented at the cutting or demonstration. The actual cuttings or product demonstrations will be supervised by the FPM. Prime vendors should assist in the invitation of producing vendors and arranging for product availability. **Prime vendors will not conduct or supervise the cutting nor the grading forms used to evaluate competitors.** Evaluations must be controlled by the FPM. Procedures for cuttings and demonstrations are fully explained in AR 30-22 and this Pamphlet. When scheduling a demonstration, you should provide the vendor ample time to provide product information, including: NAPA, product packaging, or shelf life information. Investigate preparation methods, nutrition information, how the product will help managers to meet Army menu standards, cost data, and whether or not the product is already carried by the SPV. The FPM must provide sufficient time for each vendor and therefore must limit the number of product cuttings or demonstrations to the time available.

c. The decision to add products to the catalog rests with the customer. Every effort should be made to achieve a consensus of the customers relative to items that are to be added or deleted from a catalog. While each service has certain unique requirements, experience has shown that all services will use like items for most menus or recipes. The FSMB members will vote and a decision will be rendered respective to each item evaluated. Items selected are added to the catalog using the DSCP new item request form. **Army policy relative to items requested by Army installations remains: *When the PV brings in a product (not previously maintained in their inventory) the requesting installation will ensure consumption, preventing loss to the PV and the government. If required, the prime vendor will notify the installation of product non-movement. This must be done prior to product expiration or use by date. The FPM***

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will direct the issue of inventory on hand at the PV to installation facilities (mandatory issue). When the stock is consumed the product(s) may be deleted from the catalog. Items Special Ordered by an installation or organization must be accepted upon arrival. FOS will not refuse delivery of special request items that are delivered at the agreed time and in the proper condition.

7. **FILE MAINTENANCE REQUIREMENTS.** Army installations utilize the Subsistence Total Ordering and Receipt Electronic System (STORES) to pass orders from AFMIS to the prime vendor. Some units utilize the “STORES-on-the-Web” system. The electronic catalog on all STORES systems supports customers for a specific geographic region. This includes all DOD and some non DOD customers. It may therefore contain numerous items that were not intended, suitable or approved for Army use.
  - a. The critical control point for Army subsistence purchases is the Army Food Management Information System (AFMIS) Master Item File (MIF). The AFMIS Recipe File provides food operations personnel access to item ordering and preparation information. The MIF controls the ordering and inventory control of all items. Items not entered to the MIF will not be passed to the recipe file. The AFMIS system will not provide information or accept orders for items not on the MIF. Proper maintenance of these files will ensure that your installation is purchasing only authorized subsistence items. It will also aid dining facility managers in their inventory control, menu preparation, costing and ordering functions.
  - b. Maintenance of the MIF is the responsibility of the installation Subsistence Supply Manager (SSM) (previously TISO) with item approval of the installation FPM. For items that are to be deleted from the installation catalog the FPM must ensure that dining facilities deplete their inventory. The AFMIS system will not permit deletion of an item as long as there is inventory recorded in even one dining facility.
  - c. Maintenance of the AFMIS recipe file is the responsibility of the installation FPM. For OCONUS areas this responsibility rests with the FA or FPM which supports the TISA and the AFMIS system.

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### **1. BEEF, RIBEYE ROLL (for PRIME ROAST)**

NAMP NAME AND NUMBER: Beef Rib, Rib eye Roll -- NAMP Item 112

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 8 to 12 pounds each.

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **2. BEEF ROUND, OVEN ROAST**

NAMP NAME AND NUMBER: Beef Round, Knuckle, Peeled -- NAMP Item 167A

GRADE REQUIREMENT: US Choice or select

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast.

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **3. BEEF, POT ROASTS**

NAMP NAME AND NUMBER: Beef Chuck, Shoulder Clod, Arm Roast -- NAMP Item 114E

GRADE REQUIREMENT: Min US Standard or Select.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

### **4. BEEF, TOP (INSIDE) ROUND**

NAMP NAME AND NUMBER: Beef Round, Top (Inside), Cap off -- NAMP Item 169A

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 8-12 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

### **5. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT**

NAMP NAME AND NUMBER: Beef Loin, Top Sirloin Butt, Center Cut, Boneless, Cap Off, NAMP Item 184B.

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 8-12 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

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### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

### **6. BEEF STEAMSHIP ROUND BONE IN**

NAMP NAME AND NUMBER: Beef Round, Rump Partially Removed, Shank Off, NAMP Item 166A.

GRADE REQUIREMENT: US Choice.

PORTION SIZE/WEIGHT RANGE: 50 - 60 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.

### **7. BEEF, CORNED, BONELESS**

NAMP NAME AND NUMBER: Brisket, Boneless, Deckle-Off, Corned -- NAMP Item 601

GRADE REQUIREMENT: US Standard or Select.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per brisket.

PACKAGING and MARKING:

- Each brisket shall be individually packaged – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Maximum acceptable level for added solution is 20%.
- Surface fat trim on the exterior shall be ¼ inch maximum at any one point -- deckle side shall be practically free of fat.

### **8. BEEF, GROUND, BULK**

NAMP NAME AND NUMBER: Ground Beef -- NAMP Item 136

GRADE REQUIREMENT: Not Applicable.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per chub.

PACKAGING and MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any approved method which protects the product against damage/deterioration during shipment and storage and prevents purge from soaking the shipping container.
  - Packing and marking shall be in accordance with Good Commercial Practice. Label must indicate a minimum of 85% lean meat. Container (Shipping case) Label must declare a minimum of 85% lean or a 15 % fat declaration.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Target fat percentage shall be 15 %.
- No additives or extenders permitted.

### **9. BEEF, GROUND, PATTIES**

NAMP NAME AND NUMBER: Ground Beef Patties -- NAMP Item 1136

GRADE REQUIREMENT: Not Applicable.

PORTION SIZE/WEIGHT RANGE: 4 oz or 3.2 oz patties per pound as specified by the user.

PACKAGING and MARKING:

- Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged – must be able to remove individual patties from case without damage while solidly frozen.

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- Packing and marking shall be in accordance with Good Commercial Practice. Label must indicate a minimum of 85% lean meat. Container (Shipping case) Label must declare a minimum of 85 % lean or a 15 % fat declaration.
  - No additives or extenders permitted.
- MISCELLANEOUS REQUIREMENTS:**
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide
  - Target fat percentage shall be 15 %.

### **10. BEEF LOIN, TENDERLOIN**

**NAMP NAME AND NUMBER:** Beef Loin, Tenderloin, Full, Side Muscle On, Defatted -- NAMP Item 189A

**GRADE REQUIREMENT:** Un-graded. No-Roll

**PORTION SIZE/WEIGHT RANGE:** Four pound minimum.

**PACKAGING and MARKING:**

- Each cut shall be packaged individually – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

### **11. BEEF LOIN, T-BONE STEAK**

**NAMP NAME AND NUMBER:** Beef Loin, T-bone steak, -- NAMP Item 1174, PSO 4

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 12 oz ea +/- ½ oz.

**PACKAGING and MARKING:**

- Packing and marking shall be in accordance with Good Commercial Practice.
- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- PSO # 4 =max tail length of 1 inch.

### **12. BEEF LOIN, T-BONE STEAK (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Beef Loin, T-bone steak, -- NAMP Item 1174, PSO 4

**GRADE REQUIREMENT:** No-Roll

**PORTION SIZE/WEIGHT RANGE:** 12 oz ea +/- ½ oz.

**PACKAGING and MARKING:**

- Packing and marking shall be in accordance with Good Commercial Practice.
- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- PSO # 4 =max tail length of 1 inch.

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- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

### 13. **BEEF LOIN, STRIP STEAK**

**NAMP NAME AND NUMBER:** Beef Loin, Strip Loin Steak, Bnls, Center-Cut, NAMP Item 1180A, PSO 4

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 6 or 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- User will select the portion weight required.
- PSO 4 = max tail length of 1 inch

### 14. **BEEF LOIN, STRIP STEAK (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Beef Loin, Strip Loin Steak, Bnls, Center-Cut, NAMP Item 1180A, PSO 4

**GRADE REQUIREMENT:** No-Roll

**PORTION SIZE/WEIGHT RANGE:** 6 or 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- User will select the portion weight required.
- PSO 4 = max tail length of 1 inch
- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

### 15. **BEEF RIB, RIBEYE ROLL STEAK**

**NAMP NAME AND NUMBER:** Beef Rib, Rib eye Roll Steak, Boneless, NAMP Item 1112

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

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### **16. BEEF, FILET OF SIRLOIN STEAK (Bacon Wrapped)**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: Min. US Select

PORTION SIZE/WEIGHT RANGE: 5-6 ounces each +/- ½ ounce.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

### **17. BEEF LOIN, TRI-TIP FOR ROAST OR GRILL**

NAMP NAME AND NUMBER: Beef Loin, Bottom Sirloin Butt, Tri-Tip Boneless, NAMP item 185D

GRADE REQUIREMENT: Select or higher.

PORTION SIZE/WEIGHT RANGE: Three to five pounds each.

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Product may be marinated with up to 15% marinade and flavors. Chemical tenderizers (Ficin, Bromelin, and Papain) will not be used.

### **18. BEEF SWISS STEAKS**

NAMP NAME AND NUMBER: Beef Braising Steaks, Swiss, NAMP Item 1102

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: Six ounces each +/- ½ ounce.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Steaks must be cut from knuckle, inside round, eye of round, or outside round.
- Raw material or steaks may be tenderized one time by multiple probes or pinning method.

### **19. BEEF SWISS STEAKS (ALTERNATIVE)**

NAMP NAME AND NUMBER: Beef Braising Steaks, Swiss, NAMP Item 1102

GRADE REQUIREMENT: No-Roll.

PORTION SIZE/WEIGHT RANGE: Six ounces each +/- ½ ounce.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

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- Steaks must be cut from knuckle, inside round, eye of round, or outside round.
- Raw material or steaks may be tenderized one time by multiple probes or pinning method. Steaks may also be marinated with flavor enhancers and specific flavor profiles. Grades of Utility or below will not be used. Use EXTREME CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain).

### **20. BEEF KNUCKLE STEAK**

NAMP NAME AND NUMBER: Beef Round Knuckle Steak, NAMP Item 1167

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 6 ounces each +/- ½ ounce.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **21. BEEF CUBED STEAK**

NAMP NAME AND NUMBER: Beef Cubed Steak, NAMP Item 1100

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 6 ounces each +/- ½ ounce.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **22. BEEF, BREAKFAST STEAK**

NAMP NAME AND NUMBER: Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted, NAMP Item 1185D

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: Three to Four ounces (No added tolerance shall be applied).

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**NOTE TO FOOD SERVICE OPERATORS:** This item is intended for use only as a breakfast steak

### **23. BEEFSTEAK, WAFER SLICED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz portions.

PACKAGING and MARKING:

- Product shall be packed so each piece can be removed individually.
- Packing and marking shall be in accordance with Good Commercial Practice.



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### MISCELLANEOUS REQUIREMENTS:

- Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
- Portion weight shall be determined by the users at time of cataloging.

### **24. BEEF LIVER**

NAMP NAME AND NUMBER: Beef Liver Skinned and Portion Cut, NAMP Item 1724, Style 17, PSO C.

GRADE REQUIREMENT: Not Applicable.

PORTION SIZE/WEIGHT RANGE: 3-5 ounces (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Layer Pack (separator shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by user - must be able to remove individual slices from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **25. BEEF FOR STEWING**

NAMP NAME AND NUMBER: Beef for Stewing, NAMP Item 135A

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- No additives or extenders permitted.

### **26. BEEF FOR FAJITAS (Fully Cooked)**

NAMP NAME AND NUMBER: Beef Fajita Strips, NAMP Item 612

GRADE REQUIREMENT: Minimum No – Roll

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Piece size shall be 0.5 x 0.5 x 2.5 inches.
- No additives or extenders beyond standard Fajita seasonings permitted.

### **27. BEEF FOR FAJITAS (Raw)**

NAMP NAME AND NUMBER: Beef Fajita Strips, NAMP Item None

GRADE REQUIREMENT: Minimum No – Roll

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

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- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product must be prepared as required by NAMP number 612 except is shall not be cooked. Piece size shall be 0.5 x 0.5 x 2.5 inches.
- No additives or extenders beyond standard Fajita seasonings permitted.

### **28. BEEF for TIPS or KABOBS**

NAMP NAME AND NUMBER: Beef for Kabobs, NAMP Item 135B

GRADE REQUIREMENT: US Select or higher.

PORTION SIZE/WEIGHT RANGE: 5-10 Lb bag.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- No additives or extenders permitted.

### **29. BEEF, RIB, SHORT RIBS, FRZN**

NAMP NAME AND NUMBER: Beef Short Rib, Bone in, NAMP Item 1123

GRADE REQUIREMENT: US Select/Standard.

PORTION SIZE/WEIGHT RANGE: 6 to 8 oz each.

- PACKAGING and MARKING: Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual ribs from case without damage. while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Surface fat trim shall be 1/4 inch maximum at any one point.

### **30. VEAL, STEAK, BREADED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be a high quality commercial item.
- Portion weight specified includes the breading – breading shall NOT be more than 30 % of the end product weight – product labeled as FRITTER is NOT acceptable.
- Product may be Flaked and Formed OR Chopped and Formed.

### **31. VEAL CHUCK, SHOULDER ROAST**

NAMP NAME AND NUMBER: Veal Chuck, Shoulder Clod Roast, NAMP Item 310B

GRADE REQUIREMENT: Min US Good or Better.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast.

PACKAGING and MARKING:

- Each roast must be netted.
- Each roast shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

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### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

### **32. VEAL RIB CHOPS**

NAMP NAME AND NUMBER: Veal Rack, Rib Chops, Cap Off, 7 Ribs, NAMP Item 1306B

GRADE REQUIREMENT: Choice, Option 1

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz each.

#### PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual chops from the case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide including PSO: C.

- Surface fat trim shall be 1/4 inch maximum at any one point.

### **33. LAMB SHOULDER ROAST**

NAMP NAME AND NUMBER: Lamb Shoulder, Outside, Boneless, NAMP Item 208A

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher

PORTION SIZE/WEIGHT RANGE: 5 to 8 lbs each.

#### PACKAGING and MARKING:

- Must be able to remove individual roasts from case.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **34. LAMB SHOULDER CHOPS**

NAMP NAME AND NUMBER: Lamb Shoulder Chops, NAMP Item 1207

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz each.

#### PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide including PSO: A.

- Surface fat trim shall be 1/4 inch maximum at any one point.

### **35. LAMB RIB CHOPS**

NAMP NAME AND NUMBER: Lamb Rib Chops, NAMP Item 1204B

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz each.

#### PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen. Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide including PSO: C.

- Surface fat trim shall be 1/4 inch maximum at any one point.

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### **36. BACON, CANADIAN STYLE**

NAMP NAME AND NUMBER: Canadian Style Bacon, (Cured and Smoked), Sliced NAMP Item 550A

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: Weight Range 5 to 9 pounds.

PACKAGING and MARKING:

- Each “log” piece shall be individually packaged – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **37. HAM, PULLMAN SHAPED, FOR SLICE AND DICE**

NAMP NAME AND NUMBER: Ham, Boiled, Boneless (Cured), Fully-Cooked, NAMP Item 508.

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 10 or more than 15 pounds each.

PACKAGING and MARKING:

- Each ham shall be vacuum packaged in a plastic casing or metal can.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Product shall be 4 X 6 rectangular shaped.
- Product must be labeled as “Ham with Natural Juices” or “Ham with Water Added”.
- Product must be at least 95% fat free.

### **38. HAM, BNLS, COOKED, (BUFFET STYLE)**

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Ckd, Special, NAMP Item 511

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8-12 lb. avg.

PACKAGING and MARKING:

- Each ham shall be individually wrapped – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **39. HAM, BONELESS, (CURED & SMOKED) FULLY COOKED (PIT)**

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Ckd, Special, NAMP Item 505

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 12 – 18 lb avg.

PACKAGING and MARKING:

- Each ham shall be individually wrapped – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Maximum fat thickness should not exceed 0.25 inch.

### **40. BACON, SLICED**

NAMP NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless, NAMP Item 539

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 18-22 slices per pound.

PACKAGING and MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development – vacuum packaging is preferred.

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- Product shall be packaged in bulk or 1 pound units as specified by the user.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **41. BACON, SLICED, FROZEN, PRECOOKED**

**NAMP NAME AND NUMBER:** Bacon, Sliced (Cured and Smoked), Skinless, NAMP Item 540

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 18-22 slices per pound before cooking.

**PACKAGING and MARKING:**

- Product shall be “layout” packed, or stack packed as specified by the users – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **42. DICED PORK FOR STEWING**

**NAMP NAME AND NUMBER:** Diced Pork, NAMP Item 435A

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** Not Applicable.

**PACKAGING and MARKING:**

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **43. DICED PORK FOR KABOBS**

**NAMP NAME AND NUMBER:** Diced Pork, NAMP Item 435B

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** Not Applicable.

**PACKAGING and MARKING:**

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **44. PORK LOIN CHOPS,**

**NAMP NAME AND NUMBER:** Pork Loin Chops, NAMP Item 1410

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 ounce +/- 1/2 ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product is cut from NAMP Item 410.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches.

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- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **45. PORK LOIN CHOPS, CENTER CUT**

**NAMP NAME AND NUMBER:** Pork Loin Chops, NAMP Item 1412

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 ounce +/- 1/2 ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product is cut from NAMP Item 412 or 412C.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **46. PORK LOIN CHOPS, BONELESS**

**NAMP NAME AND NUMBER:** Pork Loin Chops, Center-Cut, One Muscle, Boneless -- NAMP Item 1412E

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 ounce +/- 1/2 ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **47. PORK BOSTON BUTT STEAKS**

**NAMP NAME AND NUMBER:** Pork Boston Butt Steaks, NAMP Item 1406

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 – 7ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

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### **48. PORK LOIN END CHOPS**

NAMP NAME AND NUMBER: Pork Loin End Chops, Boneless, NAMP Item 1413B

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 6 ounce +/- 1/2 ounce.

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product is cut from blade and sirloin portions of the boneless loin.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **49. PORK LOIN, ROAST, BONELESS**

NAMP NAME AND NUMBER: Pork Loin, Boneless, Center-Cut, 11 Ribs, NAMP Item 412E

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 5 to 10 pounds per roast.

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Option 3 (0 x 0) is required for removal of the belly from the loin.
- The loin shall be butterflied into halves of equal length (not more than ¼ inch difference) by a cut perpendicular to the length of the loin.
- The loin shall be folded to place the boned surfaces together and the roast shall be enclosed in stretchable netting.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **50. PORK SHOULDER ROAST, BONELESS**

NAMP NAME AND NUMBER: Pork Shoulder, Boston Butt, Boneless, NAMP Item 406A

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 5 to 10 pounds per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **51. PORK SPARERIBS**

NAMP NAME AND NUMBER: Pork Spareribs, NAMP Item 416C

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 pounds and down.

PACKAGING and MARKING:

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- Product shall be packaged to prevent damage/deterioration during shipment and storage – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **52. PORK SPARERIBS (FULLY COOKED) (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Pork Spareribs, NAMP Item 416C

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 4 pounds and down.

**PACKAGING and MARKING:**

- Product shall be packaged to prevent damage/deterioration during shipment and storage – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **53. PORK TENDERLOIN**

**NAMP NAME AND NUMBER:** Pork Tenderloin, NAMP Item 415

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 12 oz to 1.5 pounds each.

**PACKAGING and MARKING:**

- Product shall be packaged to prevent damage during shipment/storage – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **54. PORK, BBQ, COOKED**

**NAMP NAME AND NUMBER:** None.

**GRADE REQUIREMENT:** None

**PORTION SIZE/WEIGHT RANGE:** 5 to 10 pounds per container.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

### **55. PORK, STEAK BONELESS**

**NAMP NAME AND NUMBER:** Pork Shoulder Butt Steaks, Boneless, NAMP Item 1407

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 5 to 8 oz ea.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
  - Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual steaks from case without damage while solidly frozen

### **MISCELLANEOUS REQUIREMENTS:**

Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.



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- IQF preferred.
- Product is cut from NAMP Item 407.

### **56. PORK, STEAK CUBED, BONELESS**

NAMP NAME AND NUMBER: Pork Steaks Cubed, Special, NAMP Item 1401

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz ea.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
  - Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual steaks from case without damage while solidly frozen

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- IQF Preferred.

### **57. PORK PATTIES, RIB SHAPED, W BBQ SAUCE**

NAMP NAME AND NUMBER: Pork Rib Shape Patty, NAMP Item 824

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 2.5 to 3.1 ounce each.

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **58. PORK STEAK, BREADED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Batter/breading shall not be more than 30% by weight – product labeled as a fritter is NOT acceptable.
- Product shall be processed using Good Manufacturing Practices and be a high quality commercial item.
- Product may be Flaked and Formed OR Chopped and Formed.

### **59. PORK HAM (FRESH)**

NAMP NAME AND NUMBER: Pork Leg (Fresh Ham), Outside, Trimmed, Shank Removed, NAMP Item 420E AND/OR Pork Leg (Fresh Ham), Inside, NAMP Item 402F

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GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 10 pound per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.
- One or both cuts shall be packed in the same box and the containers shall be marked accordingly.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
  - Surface fat trim shall be 1/4 inch maximum at any one point.

To produce roasts of uniform thickness, two outsides shall be reversed, boneless surfaces shall be placed together and the item netted (the same applies to roasts from the insides).

- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15% of the green weight.

### **60. FRANKFURTERS**

NAMP NAME AND NUMBER: Frankfurters, NAMP Item 800

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3/1, 4/1, 5/1, or 8/1 lb

PACKAGING and MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination; Style C, skinless; natural color.

### **61. FRANKS CHICKEN OR TURKEY**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3/1, 4/1, 5/1, or 8/1 lb

PACKAGING and MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Individual frank weights and lengths are determined by customer.

### **62. LUNCHMEAT, PICKLE AND PIMIENTO LOAF, FOR SLICING**

NAMP NAME AND NUMBER: Meat Food Product Loaves, Condiments B Pickle and Pimiento Loaf, NAMP ITEM 815

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 to 8 lb loaves.

PACKAGING and MARKING:

- User will select case size required during cataloging.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **63. LUNCHMEAT, SALAMI FOR SLICING**

NAMP NAME AND NUMBER: Salami, Cooked, NAMP Item 804

GRADE REQUIREMENT: NA

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PORTION SIZE/WEIGHT RANGE: 7 to 12 lbs.

PACKAGING and MARKING:

- User will select case size required during cataloging.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula H, beef and pork in any combination plus beef heart meat.

### **64. LUNCHMEAT, BOLOGNA FOR SLICING**

NAMP NAME AND NUMBER: BOLOGNA, NAMP Item 801

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 to 12 lbs.

PACKAGING and MARKING:

- User will select package size required during cataloging.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination; Style C, skinless; natural color.

### **65. BEEF PASTRAMI FOR SLICING**

NAMP NAME AND NUMBER: BEEF PASTRAMI, NAMP Item 611

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 7 LBS EA.

PACKAGING and MARKING:

- Package weight shall be specified by the user.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

### **66. SAUSAGE, PEPPERONI**

NAMP NAME AND NUMBER: PEPPERONI, NAMP Item 821

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1 to 2 LB STICK.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual sticks without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula A or G, pepperoni shall contain no extenders or binders.

### **67. SAUSAGE, KNOCKWURST, LINKS**

NAMP NAME AND NUMBER: Knockwurst, NAMP Item 816

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula D, all beef; Type E, linked; Style B, C, or D, edible casing or skinless; Cooking Option C, uncooked.
- Maximum fat content of 40%.

### **68. SAUSAGE, BRATWURST, LINKS**

NAMP NAME AND NUMBER: Bratwurst, NAMP Item 822

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination/Formula D, all beef/ or Formula G, all pork; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

### **69. SAUSAGE, PORK, ITALIAN, HOT, LINKS**

NAMP NAME AND NUMBER: Italian Sausage, NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

### **70. SAUSAGE, PORK, ITALIAN, SWEET, LINKS**

NAMP NAME AND NUMBER: Italian Sausage, NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

### **71. SAUSAGE, POLISH, LINKS**

NAMP NAME AND NUMBER: Polish Sausage, NAMP Item 813

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each.

PACKAGING and MARKING:

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- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only or Formula C, pork and beef (predominately pork); Type E, linked; Style B or D, edible casing; Cooking Option B, cooked.
- Maximum fat content of 40%.

### **72. SAUSAGE, PORK, PATTIES RAW**

**NAMP NAME AND NUMBER:** Pork Sausage Patties, NAMP Item 802A

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 2-3 oz each.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only; Type C, patty; Shape B, round; Cooking Option C, uncooked fresh.
- Maximum fat content of 40%.

### **73. BREAKFAST SAUSAGE, COOKED, LINKS**

**NAMP NAME AND NUMBER:** Breakfast Sausage, Cooked, NAMP Item 817

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 19 to 21 links per pound after cooked (.8 oz ea. Min).

**PACKAGING and MARKING:**

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C, Skinless.

### **74. BREAKFAST SAUSAGE, COOKED, PATTIES**

**NAMP NAME AND NUMBER:** Breakfast Sausage, Cooked, NAMP Item 802B

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 1 to 2oz patties after cooking.

**PACKAGING and MARKING:**

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C.
- Weight range 1 to 2oz after cooking. Specific weight to be specified by customer.

### **75. SAUSAGE CRUMBLES, PRECOOKED, FROZEN (for PIZZA)**

**NAMP NAME AND NUMBER:** Sausage, Cooked, NAMP Item 802B

**GRADE REQUIREMENT:** NA

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PORTION SIZE/WEIGHT RANGE: 5lb bag.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C.

### **76. CHICKEN, WHOLE, W/O NECK AND GIBLETS**

NAMP NAME AND NUMBER: Whole Broiler without Giblets (WOG), NAMP Item P1002

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual chickens from the case without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **77. CHICKEN, CUT-UP, READY-TO-COOK, 8 PC CUT**

NAMP NAME AND NUMBER: Chicken, 8 Piece Cut Broiler-WOG, NAMP Item P1005

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage during shipment and storage.
- Users will specify if bulk packaging is permitted at time of cataloging.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Tail shall be excluded.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **78. CHICKEN, QUARTERED, READY-TO-COOK**

NAMP NAME AND NUMBER: Broiler Quarters, NAMP Item P1009

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

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- Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **79. CHICKEN, QUARTERED, OVEN ROASTED**

**NAMP NAME AND NUMBER:** Broiler Quarters, NAMP Item P1009

**GRADE REQUIREMENT:** US Grade A. or equivalent

**PORTION SIZE/WEIGHT RANGE:** Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

#### **PACKAGING and MARKING:**

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **80. CHICKEN BREAST HALVE WITH RIB**

**NAMP NAME AND NUMBER:** Broiler Breast Halve with Ribs, NAMP item P1014

**GRADE REQUIREMENT:** US Grade A. or equivalent

**PORTION SIZE/WEIGHT RANGE:** Breast should be processed from bird of 3 to 3 ½ lbs.

#### **PACKAGING and MARKING:**

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen. IQF processing is preferred in 5 to 10 lb. co.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.

### **81. CHICKEN THIGH WITH BACK PORTION**

**NAMP NAME AND NUMBER:** Broiler Thigh with Back Portion, NAMP item P1034

**GRADE REQUIREMENT:** US Grade A or equivalent.

**PORTION SIZE/WEIGHT RANGE:** Thighs should be 3 ½ to 4 oz ea.

#### **PACKAGING and MARKING:**

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred IN 5 TO 10 lb co.

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### **82. CHICKEN LEG (Without Thigh)**

NAMP NAME AND NUMBER: Broiler Drumstick, NAMP item P1035

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Legs should be 3 ½ to 4 oz ea.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred in 5 to 10 lb co.

### **83. CHICKEN WINGS FROZEN DISJOINTED (JOINTS 1 & 2)**

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 to 10 lb co.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Wing Tips shall be removed.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.

### **84. CHICKEN BREAST, BONELESS, SKINLESS**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 oz breast-half portion.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler/fryer class of chickens. IQF processing is preferred. Rib meat may remain attached to the breast-half.

### **85. CHICKEN, COOKED, BONELESS, DICED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.



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- Breast and/or thigh meat, raw or cooked, seasoned, marinated permitted. Must be of natural proportions when breast and thigh meat are combined.
- Product shall be diced as ¼ to ½ inch pieces – fines shall not exceed 10 %.
- IQF processing is preferred.

### **86. CHICKEN, FAJITA STRIPS**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Breast and/or thigh meat, raw or cooked, seasoned, marinated permitted). Must be of natural proportions when breast and thigh meat are combined.
- Strips be natural 3/8 inch in dimension – percent of fines shall not exceed 10 %.
- IQF processing is preferred.

### **87. CHICKEN WINGS, BUFFALO STYLE PRECOOKED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: N/A.

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall include disjointed first and second joints only.
- Product shall be precooked in a hot pepper sauce.
- IQF processing is preferred.

### **88. CHICKEN NUGGET, CHUNKED/FORMED, BREADED, COOKED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.5 to 1.0 oz each.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices. Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 25% of the finished product weight.

### **89. CHICKEN FILLET, BREADED, COOKED**

NAMP NAME AND NUMBER: None

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GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 oz round or oval portion OR 5 oz round or oval portion.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices. .
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

### **90. CHICKEN TENDERLOINS, BREADED, RAW FROZEN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 or 10 lb co

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item. Product shall be from breast meat.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

### **91. CHICKEN PATTIES, BREADED, RAW FROZEN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3oz min/5 oz max.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

### **92. CHICKEN PARTS, FULLY COOKED, BREADED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: End item processed from US Grade A or equivalent product.

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in.
- Product shall be processed from the broiler/fryer class of chickens in accordance with Good Manufacturing Practices and the end item will consist of only split breast, thighs and drumsticks.

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- Product shall be processed from US Grade A or equivalent chickens weighing 3 to 3 ½ pounds without neck/giblets.
- Batter/breading shall not exceed 25% of product weight.
- Product must be designed so it can be heated in an oven or deep fryer.
- IQF processing is preferred.

### **93. CORNISH HEN, SPLIT HALVES**

NAMP NAME AND NUMBER: Cornish Hen, NAMP Item 1500

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 12 to 14 oz split half.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual birds without damage while solidly frozen– vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.

### **94. TURKEY BACON, SLICED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 18-22 slices per pound.

PACKAGING and MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development – vacuum packaging is required.
- Product shall be packaged in bulk or 1 pound units as specified by the user.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

### **95. TURKEY SAUSAGE LINKS**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.8 to 1 oz per link.

PACKAGING and MARKING:

- Product shall be packed so individual links can be removed without damage while solidly frozen – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Fat content shall not exceed 10 percent.
- Use of metal detection devices to ensure product safety is required.

### **96. TURKEY, GROUND, BULK**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Chub Weight shall be not less than 5 pounds or more than 10 pounds.

PACKAGING and MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any method which will ensure product is completely enclosed to prevent purge from soaking the shipping container.

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- Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.
- Fat content of finished product shall not exceed 10 %.
- Use of metal detection devices to ensure product safety is required.

### **97. TURKEY, ROAST, BONELESS**

**NAMP NAME AND NUMBER:** NONE

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 8 to 12 pounds per roast.

**PACKAGING and MARKING:**

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Product shall be 4 to 7 inches in diameter and 9 to 17 inches long.
- White to dark meat ratio shall be in natural proportion as found in whole turkeys.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **98. TURKEY, BREAST ROAST, BONELESS**

**NAMP NAME AND NUMBER:** NONE

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 8 to 13 pounds per roast.

**PACKAGING and MARKING:**

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with not more than 18 % of a water, salt, and sodium phosphate solution to improve moisture retention.

### **99. TURKEY, THIGH ROAST, RAW, FROZEN, BONELESS**

**NAMP NAME AND NUMBER:** NONE

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 8 to 10 pounds per roast.

**PACKAGING and MARKING:**

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

### **MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.
- Product may be netted to protect during cooking.

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- Product may be injected with not more than 18% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **100. TURKEY, WHOLE**

NAMP NAME AND NUMBER: Whole Young Turkey with Giblets -- NAMP Item P2001

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 12 to 24 pounds each.

PACKAGING and MARKING:

- Each bird shall be individually vacuum packaged to protect against damage/deterioration during storage and shipment.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide. Not more than 9% basting solution is permitted.

### **101. SHELLFISH, SHRIMP, BREADED**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 21-25/ or 26-30 LB finished product count.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp.
- Product may be Type I or Type II, fantail or round shrimp.
- Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.

### **102. SHELLFISH, SHRIMP, PEELED & DEVEINED**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 26–30/LB finished product count.

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual shrimp without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fresh and Frozen Shrimp.
- Product shall be Type (3), frozen individually, glazed or unglazed; Style (1), raw; Market Form (6), peeled and deveined, round, tail off (all shell and tail removed).

### **103. SHELLFISH, SCALLOPS**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 20-40/LB.

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual scallops without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.

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- Product shall be Style (b), IQF; Sub style a. glazed or b. unglazed; Type 1. Adductor muscle or 2. Adductor muscle with catch portion removed.
- IQF processing is required.
- Water or chemical pump added Scallop Products are NOT authorized.

### **104. SHELLFISH, SCALLOPS BREADED FROZEN RAW**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 10-40/LB.

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual scallops without damage while solidly frozen. IQF processing is required.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
- Product shall be Style (b), IQF; Adductor muscle or 2. Adductor muscle with catch portion removed.
- Water or chemical pump added Scallop Products are NOT authorized.

### **105. SHELLFISH, CLAMS W/JUICES, CANNED**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 49-51 oz can.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

### **106. SHELLFISH, CLAM STRIPS, BRD, PRECOOKED, FRZN**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 6 lb co.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Breeding shall not exceed 35%.

### **107. FISH, CRAB CAKES, BRD, FRZ**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 3 oz each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain not less than 65 % fish flesh.
- Product shall be partially cooked for finish by baking or frying.

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- Twice frozen fish blocks are not authorized as a raw ingredient for this item.

### **108. FISH, CRAB IMITATION (SURIMI) (PIECES)**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 5LB Package.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.  
Product shall contain not less than 85 % fish flesh.

### **109. FISH PORTIONS, BATTER DIPPED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 3 oz each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from cod, whiting, ocean perch or Pollock.
- Product shall contain not less than 50% fish flesh.
- Product shall be partially cooked for finish by baking or frying.
- Twice frozen fish blocks are not authorized as a raw ingredient for this item.

### **110. FISH, CATFISH WHOLE RAW FRZN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 7 - 9 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There-from.
- Product shall be Type 2, frozen; Style 2, skinless; headless, eviscerated.

### **111. FISH FILLETS, CATFISH**

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 - 7 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.

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- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

### **112. FISH FILLETS BREADED, CATFISH**

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

### **113. FISH, COD TAILS RAW FRZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Cod Fillets.
- Product shall be Type 3, frozen, individually; Style 2, skinless; Bone Classification 1, practically boneless.

### **114. FISH FILLETS, POLLOCK**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Style 1 (iv), single, skin-off; Bone Classification 1, practically boneless.
- User shall specify the raw portion weight required.

### **115. FISH FILLETS, WHITING**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:



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- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Style 1 (iv), single, skin-off; Bone Classification 1, practically boneless.
- User shall specify the raw portion weight required.

### **116. FISH, COD FILLETS, BREADED, RAW, FRZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounce each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Breeding shall not exceed 35% of portion weight.
- User shall specify the raw portion weight required.

### **117. FISH, FLOUNDER FILLETS, BREADED, RAW, FRZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 5 to 7 ounce each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Breeding shall not exceed 35% of portion weight.

### **118. FISH FILLETS, TROUT,**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 6 to 8 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Bone Classification 1, practically boneless.

### **119. FISH, TROUT, WHOLE**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 8 TO 10 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

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### MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed;

### **110. OYSTERS, BREADED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not more than 25 per pound (un-breaded).

PACKAGING and MARKING:

Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen.

- Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.

### **111. LOBSTER TAIL, SPINY LOBSTER, RAW**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 to 10 oz each.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from fresh *P. argus* or *P. interruptus* species or frozen *P. marginatus* species.

### **112. SNOW CRAB CLUSTERS, COOKED, FROZEN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: A or equiv.

PORTION SIZE/WEIGHT RANGE: 4 to 10 oz each (Natural Clusters).

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from fresh *Chionoecetes Opilio* species. Shell fish meat.

### **113. FISH, SALMON, PINK, CANNED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 14.5-16 oz can.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

### MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.

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### **114. FISH, TUNA, CANNED or Vacuum Pouch**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 66.5 oz. can or 44 oz pouch.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans or vacuum foil pouches.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Canned product shall be packed in water.
- Product shall be light meat, chunk or solid pack.